

INFORMATION LETTER

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NATIONAL CANNERS ASSOCIATION

For Members
Only

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Mercer Appointed Assistant at N.C.A. Berkeley Laboratory

Walter A. Mercer has been appointed Assistant Director of the N.C.A. Berkeley Laboratory, a position immediately under Charles T. Townsend, Associate Director in charge of the Laboratory.

With the increase in activities at the Berkeley Laboratory, including several projects being conducted in cooperation with outside agencies, it has become imperative to appoint an Assistant Director to share some managerial responsibilities.

Mr. Mercer, a member of the N.C.A. Laboratory staff since 1950, has served increasingly in recent years as manager and supervisor of various research projects.

His responsibilities in the Berkeley Laboratory have included supervision of bacteriological surveys resulting in recommendations for improvement in the design and operation of blanchers and product washers, direction of research on treatment and disposal of waste, and conservation and chlorination of water in canning.

Also, as principal investigator, he has directed research programs made possible by grants from the U. S. Public Health Service and the Atomic Energy Commission.

Mr. Mercer represents the canning industry in the following organizations: Advisory Council, Water Resources Center, University of California; Technical Advisory Council, Sanitary Engineering Center, University of California; and the National Technical Task Committee for Industrial Wastes, U. S. Public Health Service.

Mr. Mercer received his early education in the public schools of Comanche, Texas. During World War II he served four years in the Army Medical Laboratory Service. In 1948 he received a B.S. degree from the University of Arizona with major study in bacteriology and minors in chemistry and biochemistry, and in 1950 received a M.A. degree from the University of California at Berkeley following graduate study in microbiology with emphasis on food bac-

More Research Recommended on Fats in Human Diets

A need for more information about fats and fatty acids in human nutrition was seen by the USDA's Food and Nutrition Research Advisory Committee during its annual meeting in Washington, October 31-November 2.

The complex role of fats in nutrition and the seriousness of disturbed fat metabolism in humans are now widely recognized, but much research is needed to determine the processes involved and factors affecting the utilization of specific fats and fatty acids, committee members said. Research should be expanded to learn how metabolic response to different kinds and amounts of fat is affected by other elements in the diet and by age.

Present knowledge of the nature of the fat in different foods is also inadequate for interpreting many research findings on the effects of dietary fat on human health, the committee said. Consequently, more comprehensive data on fatty acids and other lipid components of food should be obtained with improved methods now available.

The committee also said there is a need for information on the biological values of foods for various nutrients, and the effect of major elements in the diet on utilization of these nutrients. Especially needed, in this connection, is new knowledge of the value of ordinary foods as sources of proteins and amino acids.

Up-dating and expansion of USDA's Food Composition Tables is also an important research need, the committee said. These tables should include such data as (1) content of new and different food items including those used in Alaska and Hawaii, (2) new forms of food on the market, (3) additional nutrients not formerly included in food tables, and (4) improved information on the fatty acid content of food.

The committee indicated that studies are needed to develop new materials for nutrition programs, including (1) food plans at different cost levels for a variety of institutional feeding programs, and (2) a basic primer on nutrition for the use of teachers and consumers.

Food consumption figures on the kinds, amounts, and costs of foods consumed by different groups in the U. S. population are needed for educational and marketing programs, the committee also said.

The committee's detailed recommendations for food and nutrition research to be undertaken by USDA will be submitted formally to the Department. Copies of this report will be available from the committee's executive secretary, Robert E. Stevenson, Office of the Administrator, Agricultural Research Service, USDA, Washington 25, D. C.

USDA Estimates of Production and Per Capita Consumption

Food supplies through 1961 will be a little larger than this year, according to a report by the Agricultural Marketing Service of USDA on *The National Food Situation*.

In its outlook for 1961, the report says that consumer demand is expected to remain strong, and food

consumption per capita will likely be about the same as in 1960.

With supplies a little larger and marketing margins generally about the same, retail food prices in 1961 are expected to average close to those of 1960, it was said.

Food production this year was record or near-record large. Part of these foods will be consumed next year. With normal weather, large crops of many foods can be expected in 1961. Increased production is expected for beef, milk, and poultry meat. Hog production is expected to expand during 1961, and pork sup-

teriology and orientation in food technology.

Mr. Mercer was appointed to the Berkeley Laboratory staff in 1950 as a bacteriologist and has been head of his department for most of that time.

plies are expected to start showing increases over a year earlier sometime after mid-1961.

General economic activity and employment will likely be well maintained in the coming year, according to the USDA outlook. Accordingly, the flow of income to consumers is expected to continue high.

Among the individual major foods, civilians can expect to have more beef, veal and poultry meat per person than in 1960. Beef consumption per person may be at the all-time high of about 90 pounds. Pork consumption per person is likely to be at a lower rate than a year earlier during most of 1961, but consumption in the closing months of the year may exceed year-earlier levels. Small increases are expected for margarine and frozen vegetables. Some reductions from

1960 per capita levels are indicated for dairy products, eggs, and canned juices. Little change is expected in civilian per capita consumption of other major foods.

Indications for this fall and winter point to the following changes from a year earlier: more beef, veal and

lamb per capita, but less pork; about as much fresh citrus, but fewer apples and pears; more potatoes and fewer sweet potatoes.

Following are USDA estimates of 1960 production and per capita consumption of fruit and vegetable products:

Commodity	Production				Consumption			
	1947-49 ave.	1959	1960 Prelim. 1960 as a percent- age of 1959		1947-49 ave.	1959	1960 percent- age of 1959	
	(millions of pounds)				(pounds per capita)			
Vegetables:								
Canned.....	6,088	7,607	8,015	105	39.2	44.8	45.0	100
Frozen.....	448	1,621	1,740	107	2.9	8.9	9.3	104
Fresh.....	18,504	19,724	20,365	103	120.4	99.6	100.5	101
Fruits and Juices:								
Canned fruit.....	2,597	3,952	3,766	95	18.9	22.0	23.4	106
Canned juices.....	2,230	2,110	2,071	98	15.9	11.4	12.2	107
Frozen (inc. juice).....	416	1,702	1,605	94	3.2	8.8	9.3	106
Dried.....	962	779	715	92	3.9	3.2	3.2	100

Schedule of Principal Events of the 1961 Convention

TENTATIVE—SUBJECT TO REVISION AND ADDITION

SATURDAY, JANUARY 21

- 12:30 p.m.—N.C.A. Administrative Council
- 12:30 p.m.—C.M.&S.A. Board of Directors
- 4:30 p.m.—Forty-Niners Annual Meeting
- 5:15 p.m.—Forty-Niners Award Ceremony
- 7:00 p.m.—State Secretaries Dinner

SUNDAY, JANUARY 22

- 8:00 a.m.—N.C.A. Legislative Committee
- 8:00 a.m.—N.C.A. Consumer and Trade Relations Committee
- 10:00 a.m.—N.C.A. Board Executive Session
- 10:00 a.m.—C.M.&S.A. Annual Meeting
- 12:00 noon to 5:00 p.m.—C.M.&S.A. Exhibit
- 12:30 p.m.—N.C.A. Board Luncheon
- 2:30 p.m.—N.C.A. Board Executive Session
- 2:30 p.m.—N.C.A. Equipment Sanitation Committee
- 6:00 p.m.—Old Guard Reception and Banquet
- 7:30 p.m.—N.C.A. Research Smoker

MONDAY, JANUARY 23

- 8:00 a.m.—N.C.A. Fishery Products Committee
- 9:00 a.m.—N.C.A. Nominating Committee
- 10:00 a.m.—N.C.A. Annual Meeting and Convention General Session
- 10:00 a.m. to 5:00 p.m.—C.M.&S.A. Exhibit
- 12:00 noon—Food Editors Reception and Luncheon
- 12:30 p.m.—N.C.A. Research Committee Luncheon
- 12:30 p.m.—N.C.A. Statistics Committee
- 2:00 p.m.—N.C.A. Labeling Advisory Subcommittee
- 2:00 p.m.—Food Editors Conference
- 7:00 p.m.—Young Guard Banquet

TUESDAY, JANUARY 24

- 8:30 a.m.—N.C.A. Research Program—Canned Foods Assure Adequate and Safe Diets
- 8:30 a.m.—N.C.A. Marketing Program—The Institutional Market
- 8:30 a.m.—N.C.A. Raw Products Program—Recent Developments in Mechanical Harvesting and Handling
- 8:30 a.m.—N.C.A. Fishery Program—Free or Controlled Trade in the International Market—A Debate
- 10:00 a.m. to 5:00 p.m.—C.M.&S.A. Exhibit
- 12:30 p.m.—N.C.A. Procurement Committee
- 12:30 p.m.—Joint Allied Industry and C.&T.R. Luncheon
- 2:00 p.m.—N.C.A. Statistical Quality Control Clinic
- 2:00 p.m.—N.C.A. Processing Committee on Foods in Metal Containers
- 2:30 p.m.—N.C.A. Labeling Committee
- 6:30 p.m.—N.C.A. Raw Products Committee
- 7:00 p.m.—C.M.&S.A. President's Reception
- 8:00 p.m.—C.M.&S.A. Dinner Dance

WEDNESDAY, JANUARY 25

- 8:30 a.m.—N.C.A. Research Program—Plant Maintenance and Sanitation
- 8:30 a.m.—N.C.A. Marketing Program—FTC Economic Studies and Surveys in the Food Industry
- 8:30 a.m.—N.C.A. Raw Products Program—The Critical Evaluation of the Pesticide Screen Program
- 10:00 a.m. to 5:00 p.m.—C.M.&S.A. Exhibit

CANNED FOODS THE YEAR-ROUND HARVEST

Trends in Vegetable Consumption

Postwar trends in vegetable consumption are measured in a special article in the 1961 outlook issue of *The National Food Situation*, issued by the Agricultural Marketing Service of USDA.

During the past 10 to 12 years there has been little change in the over-all rate of consumption of commercial vegetables. However, the trend toward processed vegetables has meant substantial gains in the use of canned and frozen vegetables in place of the fresh.

Consumption of processed vegetables increased about a fourth, from 79 pounds (fresh equivalent) per person in 1947-49 to more than 97 pounds in 1957-59. Of this increase, a little over half was accounted for by the canned items and a little less than half by the frozen.

By items, the per capita consumption of canned peas declined 15 percent from 1947-49 to 1957-59, the consumption of canned spinach was down 10 percent, and cabbage down 9 percent. Per capita consumption of six other canned vegetables—asparagus, lima beans, snap beans, corn, cucumbers, and tomatoes—increased during that time. The increase in consumption of canned corn was only one percent. Percentage gains for the same vegetable in frozen form were greater.

1960 Pack of Canned Peaches (N.C.A. Division of Statistics)

State	1959 (actual cases)	1960
Michigan.....	355,421	304,257
Southeast.....	953,273	1,973,297
Northwest.....	1,364,506	1,271,094
California.....	30,746,601	30,564,627
Other states.....	229,502	225,527
U. S. Total.....	33,649,303	34,338,802

Southeast includes Ga., N. C., F. C., Va., and W. Va. Other states include N. Y., Pa., Colo., and Utah.

On the basis of standard cases of 24/2½, the 1960 pack amounted to 30,014,476 cases compared with the 1959 pack of 29,300,849 cases.

A. T. Leatherbury

A. T. Leatherbury, 66, president of the Eastern Shore Canning Co., Inc., Machipongo, Va., died suddenly November 3. He had been in the canning business since 1925.

Mr. Leatherbury served three terms as a member of the N.C.A. Board of Directors, 1938-40, 1943-45, and 1950-52.

Forthcoming Meetings

- Nov. 13-14—University of Tennessee, Food Technology Short Course, Knoxville
- Nov. 13-16—Georgia Canners Association, Annual Convention, General Ogilthorpe Hotel, Savannah
- Nov. 14-15—Wisconsin Canners Association, 56th Annual Convention, Schroeder Hotel, Milwaukee
- Nov. 16-18—Indiana Canners Association, Annual Meeting and Convention, French Lick-Sheraton Hotel, French Lick
- Nov. 20-21—Pennsylvania Canners Association, 46th Annual Convention, Yorktowne Hotel, York
- Nov. 21-22—Michigan Canners and Freezers Association, Fall Meeting, Pantlind Hotel, Grand Rapids
- Nov. 22-23—Ohio Canners and Food Processors Association, 53d Annual Convention, Deshler-Hilton Hotel, Columbus
- Nov. 23-Dec. 1—Vegetable Growers Association of America, Annual Convention, Schroeder-Hilton Hotel, Milwaukee
- Dec. 1-2—New York State Canners and Freezers Association, 75th Annual Meeting, Statler-Hilton Hotel, Buffalo
- Dec. 5-6—Tri-State Packers Association, Annual Convention, Lord Baltimore Hotel, Baltimore
- Dec. 6-6—Ontario Food Processors Association, Annual Convention, Royal York Hotel, Toronto
- Dec. 10-14—National Food Brokers Association, National Food Sales Conference, The Conrad Hilton Hotel, Chicago
- Dec. 12-14—National Conference on Water Pollution, Sheraton-Park Hotel, Washington, D. C.

Poultry Used in Processing (Agricultural Marketing Service of USDA)

	Jan.-Sept. cumulative 1959	1960 (thousands of pounds)
Young chickens.....	35,037	64,501
Mature chickens.....	111,428	137,717
Turkeys.....	52,315	60,976
Other poultry.....	75	261
Total, Jan.-Sept.....	198,855	263,455

Morrill Allen

Morrill Allen, executive vice president of Burnham & Morrill Company, Portland, Maine, died November 8. He had been employed by the firm in 1906, had worked in many different capacities, and had been advanced to executive vice president some 25 years ago.

Mr. Allen served on the N.C.A. Board of Directors, 1933-35.

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